Sweet-Sour Balls — Cocktail size

Mix 1 lb ground beef, 1 Tbs. finely chopped ginger, 1 egg, 1 tbs. cornstarch, 1 tsp salt, 2 tbs. chopped onion, and few grains pepper; shape into balls. Brown them in a small amount of oil; drain. (Can be done ahead to here)

To 1 tbs. oil add 1 c. pineapple juice & cook over low heat a few minutes. Add mixture of 3 tbs. cornstarch, 1 tbs. soy sauce, 3 tbs vinegar, 6 tbs water, and ½ c. sugar. Cook until juice thickens stirring constantly. Add some freshly chopped ginger to taste.

Add meat balls, & slices pineapple cut into pcs and 1-3 lge. green peppers cut into strips depending

on toast. Heat thoroughly, serve hot.

Preserved crystallized ginger may be used.

1 green pepper per lb. meat